



# Cabernet Franc 2018

87% Cabernet Franc, 6% Malbec,  
4% Cabernet Sauvignon, 3% Merlot

Alcohol Level: 14.7%

Levels: pH 3.9 TA 5.9 g/l

Sugar: 0.7 g/l

Harvest date: October 26 - November 11, 2018

**CSPC +75419**



## Tasting Notes

Deep ruby red. Aromas of red berry fruit and cedar. The palate begins with flavours of blueberry and dark chocolate and finishes with hints of vanilla and dried herbs. This elegant wine is refined in its approach offering fine integrated tannins and balanced acidity.

## Harvest Notes

The 2018 growing season was similar to 2017. Spring started off slowly and was wetter than average. 2018 found the vineyards two weeks behind our normal bud burst. Once the warmer weather arrived mid-spring, it caused the above average snow levels in the mountains to melt rapidly resulting in another year of flooding. The flooding did not wash any topsoil away and, after a challenging start, the end of spring weather conditions were perfect for an ideal fruit set. Once summer arrived, it was hot and dry which tested our vineyard crews to pay close attention to irrigation regimes and leaf-to-fruit ratios. The vineyards soaked up the summer sunshine; meticulous farming and careful yield management allowed the grapes to fully ripen on the vine. September was wet. After each rainfall, the tractors were driven down the vineyard rows to blow the water off the vines and fruit, ensuring there was no opportunity for mold to develop. A beautiful autumn saw the perfect weather to allow the fruit to catch up after a wet September.

## Winemaking Notes

Traditional Bordeaux vinification techniques have been used to create an elegant and age-worthy Cabernet Franc. For each of the component lots, bunches were handpicked and sorted in the vineyard. The berries were crushed separately and cold soaked for 2 days before fermentation. Malolactic fermentation occurred in barrel over the winter and finished in the spring of the following year. The wines from each vineyard lot were kept separate in 30% new oak and a combination of 2 to 3 year old French oak barrels for 21 months. Our Cabernet Franc was further developed in bottle for 12 months prior to release.

## Cellaring Notes

The 2018 Cabernet Franc will develop for well over a decade. Drink now through 2030.